



LAMONT PINOT GRIS 2018

£27.00

Buy 6 for £21.15 each and save 6%

Buy 12 for £19.80 each and save 12%

SKU: NZLAMPG

Categories: [Floral & Aromatic](#), [White](#), [New Zealand](#), [Dry](#), [£20 - £49.99](#), [Lamont](#), [Pinot Grigio](#)

In the South of South Island, the cool-climate Central Otago appears more akin to Scotland than the Cote D'Or, but has developed a reputation for producing some of NZ's finest Pinot Noirs alongside some very good Chardonnay and aromatic varietals. Bendigo producer Lamont wines was purchased by Craig and Angie Gasson in 2011. Craig had in fact worked there as his first viticultural job back in 2002, before heading overseas for several years to establish vineyards in the UK, then work for a quality focused winery

Canada's Okanagan Valley. Today the holdings consist of 12 hectares of Pinot Noir, Chardonnay, Pinot Gris and Riesling hillside vineyards, which are undergoing organic conversion. The wines tend towards the more Burgundian in style, and are beautifully poised and put together. The local press regard this as a producer to watch - this trio of wines all sit in the top rank of their respective classes. The Pinot Gris is from organically grown 20-year-old vines on the Bendigo terraces, consisting of clones GM 2/15 & Selection Oville. Here the soil is "waenga fan" gravelly river deposits. A little drip irrigation is used as necessary. The vines are Spur pruned with two bud spurs, and VSP canopy management is utilized. During the growing season leaf plucking and crop thinning is carried out by hand, and harvest is also by hand with a sorting in the

vineyard, which typically yields around 5 tonnes per hectare normal yield. The grapes are pressed on delivery to winery with minimal skin contact, then racked to stainless steel tank, 10% racked to old puncheon. Fermentation is inoculated, and the barrel portion fermentation is stopped at approximately 40 grams residual sugar and stirred to add texture, while the tank portion is fermented dry. Then the two components are blended. Perfumed nose of sweet melon and honeyed pear, spiced russet apple. Good viscosity and richness, creamy, silky palate, compact, neat finish, a hint of sugar that is typical for NZ Pinot Gris, but nicely balanced by the acidity. Routinely rated in the top 10 NZ Pinot Gris.

